



## PIRATE'S COVE CATERING

### A La Carte Hors D'oeuvres

- ~Spinach & Goat Cheese Spanikopita
- ~Sea Scallops Wrapped in Smoked Bacon
- ~Panko Coconut Crusted Chicken Bites
  - ~Homemade Pigs in a Blanket
  - ~Spicy Guava Glazed Meatballs
- ~Macadamia Herb Crusted Mahi Nuggets
- ~Conch Fritters with Tropical Fruit Salsa
  - ~Crab & Chorizo Fritters
- ~Spicy Skewered Shrimp on Cilantro, Lime Infused Sugar Cane
- ~Mini Jerk Spiced Tuna Burgers with Caramelized Pineapple Chutney
  - ~Chicken Florentine Stuffed Mushroom Caps
  - ~Mini Italian Grilled Chicken Panini
  - ~Tempura Woked Artichoke Hearts
  - ~Chef's Choice Mini Empanadas
- ~Panko Basil Crusted Fried Fresh Mozzarella
- ~Garlic Herb Brusheta Caprese, Fresh Mozzarella, Diced Vine Ripened Tomato & Basil
  - drizzled with Extra Virgin Olive Oil & Balsamic Vinegar
- ~Chilled Watermelon, Mint & Vodka Gazpacho Shots
- ~Ceviche (Authentic Peruvian Recipe) in Fried Plantain Cups
- ~Fillet of Beef with Watercress & Boursin Cheese atop Grilled French Bread Rounds
  - ~Salmon Tartar on Blue Corn Tortilla Chip
  - ~Assorted Canapés
  - ~Warm Crab, Spinach & Artichoke Dip
  - ~Smoked Fish Dip Tray
  - ~ Grilled Vegetable Antipasto Tray
  - ~Fine Imported & Domestic Cheese Tray

### Cocktail Party

Choose six for 14.99 per person (30-50 guests) 12.99 per person (51+ guests),  
eight for 18.99 per person (30-50 guests) 16.99 per person (51+ guests)

### Before Dinner

Choose two for 4.00 per person, four for 6.00 per person  
Add Our Jumbo Shrimp Tree (150 Shrimp) for 400.00

Subject to applicable state and local sales tax, and a 21% service charge